

A BALLAD OF SUMMER.

The air is drowsing in a swoon,
Unbroke of sound, while golden rays
Of sun divide the afternoon
In sleepy haze and sudden haze
Across the fields, through woody ways,
A faint breeze stirs with listless feet;
The beetle drones, the roach-like sways—
Methinks the summer-time is sweet.

I hear the bee's low murmurous tune
As from pale bloom to bright he strays;
He comes too oft but leaves too soon,
No single blossom's love allows;
The brook with broken blades of weeds plays,
Fallen flowers and breeze-blown blades of wheat;
Wee birds sing little songs of praise—
Methinks the summer-time is sweet.

Amid the sight of leafy June
Brings down to many a flowery maze
The cooling kisses of the moon
To ease the spiteful stings of day;
The fields lie bathed in mellow blaze
Of silver; now I haste to greet
The true love that my heart obeys—
Methinks the summer-time is sweet.

EVOY.

Reader and lover, love portrays,
All seasons in fair hues complete;
Love lives when gold or false deceys,
And love, like summer-time, is sweet!
S. H. Unsted.

Rural Topics.

CONDUCTED BY WILLIAM SAUNDERS,
WASHINGTON, D. C.

[Correspondence solicited to this column. Communications addressed to the Rural Department of THE NATIONAL TRIBUNE, 615 Fifteenth Street, Washington, D. C., will be appreciated.]

RAISING FOREST TREES FROM SEEDS.—The soil having been brought into good condition, and well pulverized three or four inches deep, it will be ready for the seeds. The most convenient method for after-culture is to sow in drills; broadcast sowing requires more tedious labor in removing weeds, and altogether prevents the surface cultivation so beneficial to growing crops. The distance between the drills will be determined by the method of culture intended. If hand culture is to be employed exclusively, they may be placed about eighteen inches apart, but if for horse culture, then they will need to be drawn at least three feet apart. The depth of the drill will be guided by the size of the seed. Chestnuts, peach-stones, acorns and all the large kinds of nuts should be covered with about three inches if the soil is light, but in heavy soils a covering of two inches will be sufficient. The best covering immediately over the seeds is a compost of leaf or woods mold and sand; two or three inches of this light soil laid over the seeds, then tramped firmly over with the feet, will place them in the very best condition for growth. Pressing the soil firmly around and over the seeds will secure a more uniform supply of moisture around them, which will assist germination, and the covering of light, well pulverized soil will present no impediment to the growth of the young shoots, which often occurs when the soil is of a nature that will become hard and compact when it is dry, and through which the young germs cannot penetrate.

Small and very small seeds are more difficult to manage than the larger kinds. They require to be sown on the surface and lightly rolled in, and the surface afterwards rolled smoothly. In sowing these small seeds in drills, particular care must be taken that they are not too deeply covered. A rule has sometimes been announced that all seeds should be covered with a thickness of soil equal to their diameter, and this is probably as near being a general good rule as can be given for seeds that are sown in glass frames, or in greenhouses. But in ordinary field and garden culture we prefer doubling this quantity of covering, and we think that this is in the main a very safe rule to follow.

But the best method of insuring healthy germination is to shade the seed rows until the young plants are well up. Where only a few seeds are sown, a perfectly shaded spot may be selected for them; the alternations attending warm, sunny days and cold nights, or cold rains, proves injurious to the swelling or germinating seeds. If they commence swelling and then receive a check from cold, they will probably rot instead of growing. Shading keeps them under more uniform conditions, both as regards heat and moisture. Various expedients may be resorted to for procuring shade; covering slightly with straw will answer a good purpose provided that it is removed before the young plants become intermingled with it; when this occurs it is safer to leave the straw and allow the plants to grow up through it, than to attempt its removal with the risk of destroying many of the plants. Brush laid rather thickly over the seeds, with a few cornstalks on top so as to help increase the shade will generally be available on a farm. A heavy sprinkling of chaff sown over the seeds and then rolled in is better than leaving the surface of the ground fully exposed.

When the quantity to be sown is small, or in cases where the seeds are very fine, such as seeds of the mulberry and birch, they can be managed with more certainty of success when sown in boxes, and kept covered with grass and shaded during sunlight, removing the shade and cover during the night, after the seeds vegetate. Exposure to the air when the sun is not shining is the most important feature in raising plants from the small kinds of seeds. The plants are usually very minute and slender for two or three weeks after they appear, and in a close damp atmosphere they will speedily disappear; technically they damp off.—[To be continued.]

SALT AND LIME.—The following is recommended as an excellent combination for fertilizing purposes: Mix one bushel of salt with two bushels of dry lime, under cover, and allow the mixture to decompose gradually, thus forming an intimate chemical union of the two materials. For this purpose the mixture should lie at least six weeks before use, or, still better, two or three months, the heap being turned over occasionally. This salt and lime mixture, when applied at the rate of twenty to thirty bushels per acre, forms an excellent top-dressing for crops. It acts powerfully on the vegetable matter of soils. Fifty bushels applied to a turnip-field have produced as large a crop as twenty loads of barnyard manure. It is also very destructive to insects and grubs in the soil. Like salt, it attracts moisture from the air, and has been found useful against drought. Its decomposing power is remarkable, and if three or four bushels of it are mixed with a cord of swamp muck

the latter will soon be reduced to powder. Coarse manure is in a similar manner decomposed and made fine. Sour, wet muck thus treated and composted with barnyard manure constitutes a fertilizer almost as valuable as the unmixed manure of the barnyard.

CURE FOR GAGES.—It is said that a small portion of camphor placed in the drinking water in the poultry yard will insure chickens from having the gages.

KILLING POTATO BEETLES.—A New Hampshire farmer indorses the following plan: "I cut potatoes in thin slices and roll them in Paris green and put the pieces in old pans or boxes and set them out in the field among my potatoes as soon as they can be seen. I keep the pans supplied with the bait, and the result is astonishing. Sometimes the slices will be all eaten up and the bugs will be three or four inches deep all over the pans or boxes. I have this season kept these bug-killers in my field until now, and I have done nothing else to kill the bugs, and I have now no bugs and can find but few eggs. Have practiced this method two years; it works well, saves time and labor, and kills thousands of them. If everybody would practice this method we would soon have fewer potato bugs. If potato raisers were compelled to put this method in practice both spring and fall the immigrants from Colorado would soon be scarce."

SOFTENING HARD WATER.—At the Henley-on-Thames Water Works, which partly supplies the city of London, the water is obtained from the chalk formation and is extremely hard; normally it is 90° of hardness. After being treated by a process called the Atkins process, the hardness is reduced to nearly 4°, which means a beautifully soft water. This process consists of introducing a small jet of lime water into a portion of the water to be softened, and the two are blended in a mixer, from whence they flow into a softening tank into which the bulk of the water to be softened is conducted. From this tank the water with the lime in suspension flows into rotary disc filters, in which the solid particles are arrested by an ingenious system of cloth-covered discs placed within a tank, and which present a very large area for filtration within a very small compass. The purified and softened water is conducted from the filters to storage reservoirs ready for use. The effect of the lime water is not only to purify and soften the water in bulk, but to cause any clayey matters that may be held in suspension to coagulate, thus facilitating their removal. The water passes from the outside to the inside of the filters through the cloth-covered discs, the surfaces of which become in time coated with a deposit consisting of carbonate of lime and impurities. These surfaces are quickly cleaned by means of a series of brushes which are brought into contact with the discs. The brushes, which are fixed on a spindle, are rapidly revolved, as are also the discs, but in opposite directions, the result being that in a few minutes the filters are cleaned and ready for work again. The apparatus now in operation is calculated to soften and purify rather more than 100,000 gallons of water per working day of ten hours.

LARGE WATERMELONS.—It is said that some growers of watermelons, in order to get large fruit, cross them with pumpkins, and while the cross is an unusually large and externally handsome melon the heart is fibrous, and the manner of a pumpkin. The cross is made by dropping a pumpkin seed in every tenth hill, and the pollen carried from the flowers of the pumpkin to those of the melon produces the desired result. These, however, meet with few buyers after they have once tested the experiment. Eaters of watermelons do not care to get size at the expense of quality.

SUGAR-MAKING IN GERMANY.—It is stated that during the last season fifteen new factories have been started, and next year probably eighteen more will go into operation. Besides these eighteen, which will be ready for work before the sugar-making season begins, about thirty new ones are in contemplation. It is reckoned that the quantity of beets that will probably be worked up in Germany in the season of 1882-83 is estimated at about seven and a half million tons; that is, the German production has doubled in four years. The increase in production is greater than the establishment of these new factories would indicate, for the old ones have added considerably to their powers of production; and the yield, owing to the improvements in cultivation and manipulation, tends to increase every year.

JERUSALEM ARTICHOKE.—In Brittany Jerusalem artichokes, twenty-three pounds per day ration, are competing with pumpkins and carrots in the feeding of horses; they produce a sleeker coat, and the animals relish them better; then they remain more juicy at the end of the season, when pumpkins and carrots become dry and insipid. These roots are easily grown, produce abundantly, and are eaten by all kinds of livestock; they are also a good dish for the table.

PRODUCING RAIN BY ARTIFICIAL MEANS.—A writer in the *Orange Bulletin* suggests that it might be well to test "concussion" as a method of promoting rainfall. He says: "Why does it almost always rain on or about July 5th? Why was it that after any of the great battles of our late war, as so many of us remember, that a rain was sure to follow? Why is it that the records of the history of all great battles tell the same story? Why was it that after a six weeks' drought and Chicago had burned, that thousands of unsheltered people were drenched in a heavy rain the very next night? The air is full of moisture even in the warmest and driest time, which is well proven by the pitcher of ice-water 'sweating' upon the table. It has been said that there is more water generally above the surface of the earth than below it. How shall we get it? 'Concussion' evidence strongly points to concussion. In the very advance of the heaviest showers is placed 'heaven's artillery,' the heaviest rains accompanying the heaviest thunder and lightning. Battles are expensive in the use of powder, and destroy life and property; powder burned in the interests of agriculture—and that means the interests of all other classes as well—might be expensive, but it would be far less expensive than the millions burned up by an extended drought. Who will figure the value to our great national crop (corn) of a thorough soaking rain just as the ears are shooting, or the millions

lost on that crop by that rain being only one week too late? We favor thorough and systematic national experiments to test this concussion theory. Necessity is the mother of invention. Explosions of compressed air might do it. Electricity is the great 'conquering' power of the world; why should it not move farming as well? The farmer works with Nature, helps her in her works, co-operates with her in every way; why not study out her laws, and learn how to help her in this direction also.

DEEP PLOWING FOR POTATOES.—Dr. Sturtevant reports that on August 5th he selected a potato plant which was growing on a high ridge, the seed having been planted six inches deep, and by digging a trench alongside so as to expose a section of the soil, and then washing out the roots with a stream of water, he found one root reaching thirty-four inches below the top of the ridge, or twenty-eight inches below the tubers, or twenty-two inches below the surface of the ground between the ridges. The deeper roots appeared more fibrous than those that were near the surface, and they diminished very little in size after attaining a distance of six inches from the stem. Very few roots were found above the tubers, and such as were found were short and thick. The soil at the extremity of the lowest roots was coarse gravel, and the heavy character of the clay upon which the potato was planted rendered it difficult to trace the finest roots in their positions. He could not but note the appearance, as if the cooler layers of the soil were more congenial to the roots of the potato than the warmer upper layers.

RYE AS WINTER FEED FOR SHEEP.—In some parts of Europe sheep are allowed to graze on turnips in the field during winter. A portion of the field—size depending upon extent of flock—is fenced in, and the sheep kept upon it until they have eaten all the roots, when the fence is removed so as to enclose a further supply, and so on until the crop is consumed. Fields thus treated are considered to be well manured at but little cost, and when plowed over and seeded in spring the land is in good condition for giving a good crop.

Root crops have not yet entered as a factor in rotative cropping on the farms of this country; the weather is usually too dry and warm for turnips, although beets and mangel-wurzel do fairly well under good management, but more attention must be given to deep plowing and subsoiling before root crops can be made profitable. But a good substitute for winter feed for sheep over a large portion of the United States is rye. A wheat or oat stubble plowed over and sown with rye in August or up to middle of September would afford good feed for sheep during the winter months, and the manure left by the stock, together with the remnants and roots of the rye, would form a good preparation for the following crop.

THE CORNELIAN CHERRY.—The *Cornus mascula*, or cornelian cherry is a desirable ornamental fruit-bearing shrub or small tree. Although but seldom seen in cultivation it was in former times better known than it seems to be at present.

Its flowers have no beauty further than that they appear quite early in spring. The fruits ripen towards the last of the summer months, are nearly as large as cherries, and, as the common name indicates, the berries are very beautiful in color. They have a harsh, acid taste when ripe, but are sometimes used for preserves, and for this purpose they are common in some European markets. There is a variegated form of this plant which is the best variegated-leaved hardy shrub we know anything about. The silvery leaves of this shrub maintain their beauty all through the summer, and the fruit is also striped with white. This plant may be procured in most nurseries, and is worthy of a place in all collections of ornamental shrubs.

GATHERING GRAPES.—Many good varieties of grapes are injured in their reputation from being gathered and eaten before they are fully ripe. Most persons consider that a grape is fit to eat when it has colored, which is a great mistake. The coloring is a process towards ripening, but it is not by any means an indication of full maturity. Some grapes, *See Seedling and Clinton* for example, are pretty well colored black for weeks before they are fit to eat. This is one reason for diversity of opinion upon the merits of grapes; any one who eats the *See* grape immediately after it turns black will certainly not have a very high opinion as regards its quality. The same applies even with greater significance to the *Clinton* grape. Although a late ripening kind it changes color as early as some of the most forward sorts, and if eaten when it first turns black it is as acid as the greenest of grapes, although when permitted to remain on the vine until ripe it is one of the best of very late grapes. It is also a good keeping grape, owing to the large percentage of sugar it contains. There are but few varieties of native grapes that show so large an amount of sugar in their juices as that to be found in a ripe *Clinton*, as analysis has frequently demonstrated, and yet the general opinion is that it is so acid as to be worthless as a table fruit.

The maturity of the shoot upon which the fruit is growing is a safe guide as indicating ripeness. When the wood becomes brown, and hardening towards maturity, the fruit is also approaching to ripeness. A ripe bunch of grapes cannot be gathered from a green shoot; no matter how much the berries may be colored, the unripe shoot upon which they are growing is proof of immaturity.

PRODUCTION AND CONSUMPTION OF WHEAT IN FRANCE.—The French people are great users of bread, and by preference use wheat bread of good quality, especially in the larger cities, but the production of wheat in France does not nearly suffice for the wants of the people, and although recourse is had to importation to a considerable extent, the supply does not equal the demand, assuming wheat bread only to be used. M. Dubost has contributed to *La Nature* some facts and calculations in reference to the production and consumption of wheat in the great European Republic, which show that through extended and improved cultivation the annual yield of wheat in France has nearly doubled since 1820. The average production is now about fourteen hectoliters per hectare, while in 1820 it was barely eleven. In the period from 1820 to 1864 there was a continuous increase in the yearly average from 54,500,000 to more than 100,000,000 hectoliters. For the period just before the war it fell below 95,000,000; from 1871 to 1875 it rose above 101,000,000; but from 1876 to 1880 it fell below 94,000,000.

Regarding the fluctuations of prices through bad harvests we learn that in 1830 and 1831 wheat cost in some places 30 francs the hectoliter; in 1847 it was as high as 50 francs, and during the war period, 1867 and 1868, 35 francs and 36 francs. In 1822, 1824, and 1825 the price was as low as 8 francs to 9 francs. In each of the ten-year periods, between 1820 to 1830, the consumption increased at the rate of about a million hectoliters a year. Up to 1870 the national production yearly sufficed, and the importations were only to a small extent, but between 1870 and 1880 there was an average import of 10,000,000 hectoliters annually, or more than a tenth of the total consumption. In the period from 1820 to 1829 the daily ration of wheat bread would be about 300 grams, while in 1871 to 1880 it grew to about 530 grams. M. Dubost gives 700 grams as the proper daily ration of wheat bread for an individual; consequently, in the period from 1870 to 1880, there was sufficient wheat for 28,000,000, out of a population of 37,000,000, leaving 9,000,000 to be provided for by food other than wheat.—*Miller's Journal*.

OILING HARNESS.—Harness is more rapidly injured in summer than in winter. It is sometimes soaked with rain, and again subjected to heat and drying, and the perspiration of horses does it no good. If kept well oiled, all these influences will cause little injury. There are many different applications used, and different modes are adopted for employing them. A common way is first to wash thoroughly with soap and warm water, and then to apply neat-foot oil, as the best oil for the purpose. But a different course is adopted by others. One team manager informs us that the first thing to do is always to apply one or two coats of castor oil with enough lampblack to give the proper color. By thus saturating the leather with oil first, the soap and water applied afterwards do not penetrate it, and when leather is permitted to absorb water it hardens it, and excludes the oil. By oiling first, the dirt is softened so that it is easily washed off, and thus obviates much of the scraping otherwise required, and the whole operation may be performed at once. After being oiled, wash it with a sponge and soap-suds, and when dry, rub over it a mixture of equal parts of oil and tallow, colored with lampblack and a small portion of Prussian blue. This is substantially the process recommended, and we shall be glad to hear from those who have tried different methods, as to their comparative value, and of the benefit of applying the oil first, and the fitness of castor oil as compared with other applications.—*Country Gentleman*.

BUTTER MAKING.—A Grange matron advises as follows: First, milking should be done regularly, or as nearly so as possible, and as soon as the milk is brought in, let it be strained in thoroughly cleansed and scalded pans. When it is cool weather I place the pans on the stove and let the milk come to scalding heat, not boiling; then remove and place them away for the cream to rise. Place the pans separately, without covering, until cool; then rest the pans one above the other with small boards between, and being cool no steam will rise to make dampness or mold on the underside of the covers. I find this process in cold weather an improvement in quantity, flavor and color. In cold weather place the churn where it has a chance to become gradually warmed through the day, churning in the evening. In warm weather churn early in the morning, and you will have firmer and yellower butter than if churned at any other time of day. I also think milk ought to be kept where a fresh current of air passes through the cellar or apartment most of the time. Always wash the butter with two waters, pouring off carefully and then salting. Place it in a cool place and let it remain one or two days, and then thoroughly work out all the brine. My butter is then fit for packing or working into rolls to sell. If you pack in oak barrels, place a cloth inside the barrel saturated with brine to prevent the butter from touching the wood; then pack the butter firmly, placing a strong brine of salt alone on top; also place a weight to keep it in place. If I do not have butter enough to fill my jar or barrel at the time of commencing, I fill with brine, pouring off each time I wish to put in more butter and replacing the brine each time. That excludes the air. I have never failed to keep butter sweet and good for a year. I do not know that you will feel much profited by my experience, as all my butter making has been done without any of the modern improvements—just the simplest way possible.

HOUSEHOLD HINTS.

VENUS PUDDING.—Take a quart moid, butter it well, and ornament it with candied ginger; make a rich custard with the yolks of twelve and the whites of six eggs, a pint of cream, and loaf sugar to taste; then dissolve one ounce of isinglass in sufficient milk to fill up the mould; when cold add a glass of rum or sherry; pour the mixture into the mould, and place it on ice to set. Before adding the isinglass put aside a little of the custard for sauce, add some ginger syrup to this, and serve cold with the pudding.

QUICK PUFF PUDDING.—Stir one pint of flour, two teaspoonsful of baking powder, and a little salt into milk until very soft, place in a steamer some well greased cups, put in each a spoonful of butter, then one of berries, steamed apples, or any sauce convenient, cover with another spoonful of batter and steam twenty minutes. This pudding is delicious made with fresh strawberries, and eaten with a sauce made of two eggs, half a cup of butter and one cup of sugar, beaten thoroughly with a cup of boiling milk, and one cup of straw-berries.

STUFFED EGG PLANT.—Take two egg plants, cut them in halves, loosen the insides from the shells without removing them, fill five minutes, and put the pieces in cold water to cool, then remove the insides, press out the water, and chop fine with a little chicken, adding one onion fried in sweet oil, a little bread soaked in milk, three eggs and a little chopped parsley; season to taste. Put the stuffing back into the shells, and brush a little beaten egg on top. Sprinkle on some grated Parmesan cheese and bread crumbs; add a little sweet oil and bake one hour.

ITALIAN SOUP.—Take the flesh left from the cow heel or calves' feet that the jelly was made from and cut it into dice. Boil two tablespoonfuls of sage, well washed, until it is clear, either in water or inferior stock, and warm just to boiling point some of the soup-stock made previously. Just before dinner put the pieces of meat into some boiling stock until warmed through, then put them at the

bottom of the tureen, also the sage and a large tablespoonful of grated Parmesan cheese, and pour the boiling stock upon these and send to table.

GREEN TOMATO SAUCE.—Slice tomatoes; put them in a weak solution of salt and water for two days; then scald them well, as the salt is not to season but to toughen them a little. Put them in a kettle with water enough to just prevent them from burning, and let them slowly cook for an hour; then add a quart of vinegar, one tablespoonful of powdered mace, allspice and cloves, one half-spoonful of mustard seed, one teacup of brown sugar, and a few slices of onion. A little celery seed or other flavoring of celery is an improvement. Pour this on and cook a half-hour longer. This is an excellent relish.

SWEETBREADS WITH TOMATOES.—Take sweetbreads and parboil them, put them in a stew-pan and season with salt and cayenne pepper to taste; place over a slow fire; mix one large tablespoonful of browned flour with a small piece of butter, add a leaf of mace; stir butter and gravy well together and let all stew for half an hour; then set the stew-pan in the oven, and when the sweetbreads are nicely browned place them on a dishpan. Pour the gravy into a half pint of stewed tomatoes thickened with a teaspoonful of flour and a small piece of butter, and season. Strain it through a wire sieve into the stew-pan, let it come to a boil and stir until done; then pour over the sweetbreads, and send to the table very hot.

PLAIN PLUM CAKE.—Four pounds of flour, one pound of dripping, the same of good moist sugar, three pounds of sultana raisins, quarter of a pound of candied peel, one teaspoonful of mixed spice, two small teaspoonfuls of bicarbonate of soda, one teaspoonful of salt, one half-teaspoonful of butter, and a small pinch of salt. Rub the dripping well but lightly into the flour, then throw in the sugar, raisins, peel and spice, and mix all well together; dissolve the soda in a tablespoonful of water and add it to the batter-milk just before wetting the cake with it, which must not be until you are quite ready to put it into the oven. Have your tins well greased with good butter and half-fill them with your cake mixture; bake as usual. Cake made after this recipe will be found very light and wholesome. Caraway seeds or currants may be substituted for the raisins.

THE HORSE ON THE PRAIRIE.

A young farmer came galloping over the prairie to us while we trotted along. Now, if you have never seen the horse on the prairie, you have never seen him at all. He belongs there. Until you see him in his home, you can never realize how tame a picture he makes curvetting in the street of a city, or prancing through the thronged drives of a park. But out here—the day is full of sunshine, the air of December is bracing and pure, and on these plains it is exhilarating as champagne. As far out on the pale brown prairie as you can distinguish objects you can see the moving speck on the horizon, and watch it coming into clearer view as you see a ship sail in sight at sea. The figure of a man and horse seems one; the motion of the easy gallop is regular as music, rising and falling in perfect cadence. As they come nearer, the figure of the horse, perfect in outline, and graceful in every movement, the long tossing mane, the easy seat of the rider, riding with straight knee and long stirrups, and by and by the muffled flutter, rather than clatter of the hoofs on the turf, and back of and around all this the background of a far-reaching prairie dimpling in all shades of brown, and the setting of a sky as blue as turquoise, with the wide, wild sense of perfect freedom, a universe in sight, makes a picture that you never want to forget, and could not forget if you would. We all wanted to shout as the rider galloped up, and with a cheery "Hello" to our driver, went swinging on. I have seen beautiful saddle horses in Fairmount Park, and I have watched riders in Central Park pounding their saddles with the trip-hammer ease of the English riding school; I have seen the "flyers" and their wonderful jockeys, throwing the miles away like so many seconds in Jerome; I have seen armies of cavalry sweep across the battlefield, while the ground fairly rocked and trembled under their charging feet; I have watched, thrilled with excitement, a six gun battery go wheeling and thundering into position in the very face of a charging column at a time when minutes meant hours, but I think I never saw the horse when he seemed so much a part of the landscape; when all the freedom and beauty of earth and air and sky seemed to be made to harmonize with him, his strength and beauty and grace, until I watched him sweeping over the great sky-en circled prairies of the West.—*Burlington Hawkeye*.

THE SEXES IN CITIES.

A noteworthy fact of the census statistics is the distribution of the sexes in the city and country populations. In the aggregate of the Nation the males exceed the females by nearly a million; yet in the fifty largest cities there are several hundred thousand fewer males than females. In New York, Philadelphia, Brooklyn, Boston, Baltimore, New Orleans—in short, in three out of four of the large cities—females are in the majority. Notable exceptions are St. Louis, Chicago, Cleveland, and San Francisco, the last being aided in this respect by the large preponderance of males in her Chinese population. Pittsburg also has a majority of males, as would be supposed from the nature of her manufacturing interests. The larger cities attract women by the amount and variety of manufacturing work they furnish and to this influence is added that of the roving dispositions of the men, leading them to new places in search of the means of livelihood.

ANTIQUITY OF THE AMERICAN MAN.

How long has man been on this planet? It is a question often asked, but the answer is always unsatisfactory. The remains of implements and articles used by human beings have been found in strata hundreds of thousands of years old. Ages must have passed since the savage man first emerged from a semi-brute condition. Mr. Wiggins of Warvelly, New Jersey, found on the top of the Alleghany Mountains in Perry county, Pennsylvania, a piece of metamorphic limestone upon which was clearly visible the print of the right foot of a human being. The impression is about an inch deep and shows the five toes and the perfectly-formed foot of a man. This piece of stone has been sent to the Smithsonian Institution. The rock is of great antiquity and must have antedated the oldest memorials of Egypt. It certainly is the earliest trace of man in America.

CLAIMS! CLAIMS!

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Pensions.

If wounded, injured, or have contracted any disease, however slight the disability, apply at once. Thousands entitled.

Heirs.

Widows, minor children, dependent mothers, fathers, and minor brothers and sisters, in the order named, are entitled.

War of 1812.

All surviving officers and soldiers of this war, whether in the Military or Naval service of the United States, who served fourteen (14) days; or, in a battle or skirmish, for a less period, and the widows of such who have not remarried, are entitled to a pension of eight dollars a month. Proof of loyalty is no longer required in these claims.

Increase of Pensions.

Pension laws are more liberal now than formerly, and many are now entitled to a higher rate than they receive.

From and after January, 1881, I shall make no charges for my services in claims for increase of pension, where no disability is alleged, unless successful in procuring the increase.

Restoration to Pension Roll.

Pensioners who have been unjustly dropped from the pension roll, or whose names have been stricken therefrom for failure to draw their pension for a period of three years, or by reason of re-enlistment, may have their pensions renewed by corresponding with this House.

Desertion.

from one regiment or vessel and enlistment in another, is not a bar to pension in cases where the wound, disease, or injury was incurred while in the service of the United States, and in the line of duty.

Land Warrants.

Survivors of all wars from 1790 to March 3, 1855, and certain heirs, are entitled to one hundred and sixty acres of land, if not already received. Soldiers of the late war not entitled.

Land warrants purchased for cash at the highest market rate, and assignments perfected.

Correspondence invited.

Prisoners of War.

Ration money promptly collected.

Furlough Rations.

Amounts due collected without unnecessary delay. Such claims cannot be collected without the furlough.

Horses Lost in Service.

Claims of this character promptly attended to. Many claims of this character have been erroneously rejected. Correspondence in such cases is respectfully invited.

Bounty and Pay.

Collectors promptly made.

Property taken by the Army in States not in Insurrection.

Claims of this character will receive special attention, provided they were filed before January 1, 1880. If not filed prior to that date they are barred by statute of limitation.

In addition to the above we prosecute Military and Naval claims of every description, procure Patents, Trade-Marks, Copyrights, attend to business before the General Land Office and other Bureaus of the Interior Department, and all the Departments of the Government.

We invite correspondence from all interested, assuring them of the utmost promptitude, energy, and thoroughness in all matters intrusted to our hands.

GEORGE E. LEMON.

REFERENCES:

As this may reach the hands of some persons unacquainted with this House, we append herewith, as specimens of the testimony in our possession, copies of letters from several gentlemen of political and military distinction, and widely known throughout the United States.

HOUSE OF REPRESENTATIVES.
WASHINGTON, D. C., March 1, 1875.
From several years' acquaintance with Captain GEORGE E. LEMON, in connection with the military claims of the late war, I am fully convinced that he is a gentleman of integrity and well qualified to attend to the collection of bounty and other claims against the Government. His experience in that line gives him superior advantages.
W. P. SPRAGUE, M. C.,
Thirtieth District of Ohio.

HOUSE OF REPRESENTATIVES.
WASHINGTON, D. C., March 1, 1875.
We, the undersigned, having an acquaintance with Captain GEORGE E. LEMON, for the past few years, and a knowledge of the systematic manner in which he conducts his extensive business, and of his reliability for fair and honorable dealing connected therewith, cheerfully commend him to claimants generally.

V. RICE, Chairman
Committee on Invalid Pensions, House Reps.
W. F. SLEMON, Second District of Ark.
W. P. LYNDE, M. C.,
Fourth District of Wis.
R. W. TOWNSEND, M. C.,
Nineteenth District of Ill.

CITIZEN'S NATIONAL BANK.
WASHINGTON, D. C., Jan. 17, 1879.
Captain GEORGE E. LEMON, attorney and agent for the collection of war claims at Washington City, is a thorough, energetic and exceedingly well-informed man of business, of high character, and entirely responsible. I believe that the interests of all having war claims requiring adjustment cannot be confided to safer hands.
JNO. A. J. CRESWELL,
President.

Any person desiring information as to my standing and responsibility will, on request, be furnished with a satisfactory reference in his own vicinity or Congressional District.

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